

12. (New) A process as claimed in claim 11, wherein the flavonoid content in the solution is from 0.01 to 0.1 % by weight .

13. (New) A process as claimed in claim 11, wherein the flavonoid is selected from the group comprising: acerola, quercitin, hesperidin, rutin and flavonoid rich extracts from pine bark, grape seeds, citrus seeds, cranberries, Juniper berries and rosehips.

14. (New) A process as claimed in claim 11, wherein the solution additionally contains alpha lipoic acid.

15. (New) A process as claimed in claim 11, wherein the food grade antioxidant is selected from the group comprising ascorbic acid, erythorbic acid, lipoic acid and salts thereof

16. (New) A process of extending the useful shelf life of oranges comprising the steps:

extracting the juice from oranges; and

adding alipoic acid and a flavonoid derived from the seeds, fruit or bark of plants to the juice.

17. (New) A process as claimed in claim 16, where the oranges are navel oranges.

18. (New) Orange juice produced by the process comprising the steps:

extracting the juice from oranges; and

← adding alipoic acid and a flavonoid derived from the seeds, fruit or bark of plants to the juice.

19. (New) Peeled and cut fruits vegetables prepared by the process comprising the steps:

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peeling and cutting fruits and vegetables; and  
dip, spraying or coating the fruits and vegetables with *a* an aqueous solution which  
contains a flavonoid derived from the seeds, fruit or bark of plants in association with *a*  
50 to 150 times the weight of the flavonoid of a food grade antioxidant. *g*

20. (New) A fruit and vegetable preservative composition comprising a flavonoid derived from the seeds, fruit or bark of plants in association with a 50 to 150 times its weight of a food grade antioxidant selected from from the group comprising ascorbic acid, erythorbic acid, lipoic acid and salts thereof.

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